

Ingredients 6 Portions

= Kotányi Produkte

2 pc.	Zucchini
2 pc.	Bell pepper, red
2 pc.	Bell pepper, yellow
2 pc.	Eggplant
15 pc.	Tomatoes, dried
1 pc.	Onion, red
5 tbsp.	Olive oil
2 tbsp.	Grill Vegetables Seasoning Mix

Grilled Vegetables from the Frying Basket

15–30 Min

Preparation

1 Mix the olive oil with the grill vegetable spice mixture in a bowl.

2 Cut the eggplant lengthwise into slices about 1 cm wide and salt them. After about 15 minutes, dab with kitchen roll and cut into cubes.

3 Cut the remaining vegetables into bite-sized pieces as well.

HINT: If you want to make your guests' eyes wide, cut each vegetable into a different shape.

4 Put the cut vegetables in a sealable bowl and pour the spice mixture over them. Now put the lid on and shake.

HINT: If you do not have a suitable bowl at home, a sealable plastic bag is also suitable.

5 Then simply empty the vegetables into the frying basket and place on the grill. Make sure that the basket is not too full so that the vegetables get enough heat.